


Person based hygiene:

1. Always wear clean, sealable (company) clothing when entering any (un)loading or storage area. Beside this protective footwear high visibility clothing are required.
2. During manual handling make sure you wear protective gloves there is however one exception, In case for whatever reason you need to make direct physical contact to any open food products then make sure:
 - Your gloves are taken off.
 - Your hands are thoroughly cleaned and disinfected with soap from a dispenser in the following situations:
 - Prior to commence work,
 - Before and after a break,
 - After each visit to a toilet,
 - When they became dirty during work (e.g. when you have made contact with an open and/or contaminated product.
 - Your nails are cut short.
3. When entering any (UN) loading or storage area it is prohibited to use aftershave or perfume with strong odors.
4. In (un)loading or storage area's it is prohibited to wear jewelry(necklaces, rings, bracelets, earrings, watches or open piercings) in each case that you need to come directly into contact with open food products.
5. When entering any operational area at customer premises always comply with local regulations(e.g. white coat, protective headwear)
6. It is strictly prohibited to smoke, eat and/or drink or release any body liquids inside (un)loading or storage areas
7. Always prevent coughing or sneezing when you are near any open food products.
8. Any person that utilizes any coffee corner, canteen, toilet or other facility is responsible to keep the area clean and tidy.
9. Always report any deviation related to the skin to the responsible supervisor, any open wounds must always be covered with water resisting plaster.
10. People with a contagious disease (including diarrhea) should directly report this to the responsible supervisor and can't be deployed for any activity's in which direct contact with open food products is made.
11. People that have visited a country with an increased risk of contagious diseases (such as Hepatitis A, stomach typhoid, DTP, yellow fever etc.) or have been infected with such a disease need to report this to the responsible business manager. He will assess the situation and take preventive actions in order to take away the risk of contamination.
12. In case you observe of pests or tracks of pests (droppings) then immediately inform the responsible supervisor. He must assess the situation and if necessary directly contact the pest control contractor.
13. In case that any broken glass is detected then always report directly to the responsible supervisor. The broken glass procedure must be adhered to.
14. All doors must remain closed as much as possible to prevent birds, insects and other animals to enter.
15. All paper/cardboard, plastic and biologic disposals are being contained separately, for each type of waste is a designated container available.
16. Around the entire building a strip of at least one meter must be kept free from waste, debris, weeds and/or any other type of disposal.

By signing this form I declare that I have read the instruction and I will comply with this regulation during my work for Gist Netherlands B.V.

Name:

Date:

Signature: